

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. (Original) A method for producing fish gelatin peptide comprising the steps of:
cleaning a fish skin with 0.1-5% salt water and fresh water;
extracting gelatin from the fish skin with neutral fresh water at 50-100°C;
subjecting the extract to enzymatic digestion;
concentrating the digested solution;
treating the concentrated solution with activated carbon ; and
drying the resulting compound.
2. (Original) A method as described in Claim 1 for producing fish gelatin peptide wherein the salt water serving as cleaning water contains salt at 0.5-2%.
3. (Currently Amended) A method as described in Claim 1 **[[or 2]]** for producing fish gelatin peptide wherein the fish skin is one derived from white meat fish.
4. (Original) A method as described in Claim 3 for producing fish gelatin peptide wherein the white meat fish comprises codfish or pollacks.
5. (New) A method as described in Claim 2 for producing fish gelatin peptide wherein the fish skin is one derived from white meat fish.
6. (New) A method as described in Claim 5 for producing fish gelatin peptide wherein the white meat fish comprises codfish or pollacks.